

WHY DO WE
HAVE FAMILY
SIT-TOGETHER IN
THE SUMMER?



[Ignite Conference
Recap](#)

[Making Disciples
in Your Backyard](#)

UPCOMING EVENTS

Learn more and sign up for events
by tapping on the events or visit
graceb3.org/events



 THE
MISSIONS
COURSE
A PROGRAM OF AIRD

THE MISSIONS COURSE



family sit-together
beginning 5.26



**PARENT
RESOURCE
TABLE**

TOP TO BOTTOM The Missions Course Discover your God-given mission on Sundays 4/14-5/19 • **Family Sit-Together** Children **kindergarten and up** will join their parents in worship service beginning 5/26 • **Parent Resource Table** Come get resources for parenting in the foyer on 5/19

making disciples in your backyard

By Next Gen Team

Backyard Bible Club (BBC) is something we look forward to every year at Grace. We take the traditional VBS model and move it to backyards and parks. This model provides a natural way to build relationships in our communities by engaging neighborhood children ages 3 through 6th grade with the gospel. We have seen so much fruit from BBC in the past and look forward to seeing God work again this summer. Examples of this are unchurched children attending, neighbor connections taking place, and teens serving younger children.

It may seem overwhelming if you've never been to a BBC, but it is actually quite simple. Each site chooses the week best for them, with sites running usually Sunday–Wednesday or Monday–Thursday. The host chooses the location, either a backyard or a neighborhood park. As kids arrive they check in with volunteers, and soon the activities begin.

Each evening has several components that are familiar to anyone who has attended BBC, Sunday school, or a camp of any kind. These pieces work together to engage all of the kids, regardless of background knowledge or learning style.

Music

The kids are led in songs that speak truth, with actions to get the kids involved even if they don't yet know the lyrics. The same songs are repeated each evening so by the end of the week all the kids are singing along.

SKIT AND OBJECT LESSON

Introduce the concept of the lesson being taught that night and take only a few minutes, but catch the kids' attention and usually make them laugh.

BIBLE LESSON

The volunteer who leads this portion of the evening reminds the kids that the story they are hearing is from the Bible, and the Bible is God's word.

CRAFT, SNACK AND GAMES

Each of these stations give the kids a chance to feel comfortable, doing something they enjoy and connecting with volunteers while they do it.

Memory Verse

Each evening has a verse to memorize for the following night, and when kids recite the verse, they also win a prize. Why do we give prizes for Scripture memory? To encourage it! We want all the kids to hide the word in their hearts and we know that the word of God does not return void. It is our prayer that no matter if this is a familiar practice or a new one, the kids will recall these verses in the future and God will use these seeds in mighty ways.

Please consider volunteering and making an impact in your neighborhood; it takes a lot of hands to make each site happen! This year there will be sites in North Liberty, Coralville, Amana, and a new one in Tiffin!

Whether it's playing games, creating crafts, or providing treats, your skills have a place. We hope to reach 300 or more kids this year. Please prayerfully consider how you can be involved. 🌿



baptism class

Our two-part baptism class is for anyone who wants to learn about baptism and/or pursue being baptized at Grace.

This class is a requirement to be baptized at Grace.

Register at graceb3.org/baptism or on the app.

June 9 & 16
8:30am

*Baptism is an outward sign of
an inward work of God in man.*

IGNITE YOUTH LEADERSHIP CONFERENCE

recap



By Student Ministry Director Brian Hagedorn

IN MARCH, TWENTY-NINE STUDENTS AND VOLUNTEER LEADERS SPENT THE WEEKEND IN DES MOINES AT THE IGNITE YOUTH LEADERSHIP CONFERENCE.

We had a blast all weekend, and yes, we even enjoyed the time we spent traveling in the vans together! From first-time leader and student attendees, deepening relationships with one another, and hearing the truth of the gospel proclaimed, there were so many wins from the trip.

We had a variety of breakout topics to choose from, ranging from purpose, to evangelism, starting Bible studies in their schools, and prayer, to name a few. We returned feeling

encouraged, having been reminded of the truth and sufficiency of the Scriptures, our desperate need for Christ, who is faithful, and a clear challenge to our students: that **they don't have to wait to be used by God; he can and will use them now to reach others if they are willing to devote themselves to him and are willing to be uncomfortable at times.**

That challenge is truly for all of us and my prayer is that our students, their parents, and you and I will take that seriously and devote ourselves to the Lord and his purposes of glorifying himself and bringing hope to a broken world. 🙌



support & encouragement in disciplining your kids

PARENTS ROUNDTABLE* SERIES



MAY 5 8:30 OR 10:15AM

Parents, you've heard us say "Grace partners with you to disciple your kids." What does it mean for you to disciple your kids? What might it look like?

Come get encouraged and equipped to make disciples of the next generation in your own household! We are in this together!

Questions?

Contact Cindy at cindys@graceb3.org

**no registration required*

The Heart of Family Sit-Together Sundays

*By Preschool Coordinator
Amanda Chidister*



AS OUR KIDS' CLASSES COME TO A CLOSE ON MAY 19TH, WE ARE GETTING READY TO WELCOME OUR KINDERGARTEN THROUGH 6TH GRADE KIDS BACK INTO OUR WEEKLY SUNDAY SERVICES.

Beginning May 26th, these children will join their families in the service for worship and teaching throughout the summer. This can be a time of added stress for families but 'Family Sit-Together' is something our Children's Ministry team intentionally plans for and we'd like to share with you our heart behind it.

It is our vision in children's ministry to work alongside you to raise the next generation of children who love Jesus and go and make disciples. We offer our classes during the school year to supplement your home discipleship, but in the summer, we'd like for you to participate together in corporate worship with your older children. **This provides opportunities for extra family time, for your kids to see YOU worshiping and listening, and for you to have a meaningful follow-up discussion afterward.**

We know this won't always go smoothly – we expect that, and want to offer some ideas to help your family as you prepare for this transition.

SET EXPECTATIONS

Before heading to church, engage your children in discussions about the importance of worship and learning from the sermon, and walk through the various aspects of the service. Setting expectations early can help them understand the significance of the experience.

BIBLE TIME

Have kids bring their Bibles (or use one in the auditorium) and help them find the passage referenced in the sermon. They likely won't stay on that page, but it helps reinforce that we are teaching God's word. If you need suggestions for a kids' Bible, please reach out to us.

PARTICIPATION

Have kids clap along to the music with you, stand for Scripture, and take communion if they have professed faith in Christ! If they feel involved, they are much more likely to feel like they are a part of the service rather than just being brought to it.

AGE-APPROPRIATE ACTIVITIES

Bring quiet **"only at church"** activities (and snacks) from home. This helps make church time seem extra special!

TALKING OPPORTUNITIES

After the service, engage in discussions with your children about the sermon. Ask them what they learned, and how they can apply the teachings in their daily lives. Also, be open to sharing your own personal stories of faith and how God has worked in your life, as this can deepen their understanding of the gospel message.

Some Sundays might be difficult. They are kids; things often don't go as planned but think of this as a teaching and learning experience. **You don't need to feel bad about their noises or if you need to step out with them for a moment.** We want you to know that **you and your children, no matter what state you arrive in, are invited and welcome into our church service,** but more importantly, into the presence of God and into fellowship and worship along with the body of Christ.

The children at Grace are as much a part of the body as the adults and we want them to grow up knowing this when they enter our doors. 🌿

backyard bible club 2024
coming soon

happy Campers

SPEND YOUR SUMMER WITH GOD

volunteers needed

interested? contact Natasha at
natasham@graceb3.org



THE GREAT GRACE
BAKE OFF

Recipes

LEMON



RASPBERRY TART

by Amanda & Eliza Stamp

INGREDIENTS

Tart Shell

1 1/2 cups plus 6 tbsp (269 grams) all-purpose flour

Two good pinches of salt

1/2 cup plus 1.5 tbsp (117 grams) granulated sugar

3/4 teaspoon vanilla extract

14.5 tablespoons (199 grams) unsalted butter *cold, cut into cubes*

Lemon Filling

2 cups (400 grams) granulated sugar

1/3 cup plus 1 tablespoon (56 grams) flour

6 eggs

1/2 cup fresh squeezed lemon juice

2 teaspoons lemon zest

Raspberry Swirl

2/3 cup frozen raspberries (*thawed*)

2 tablespoons granulated sugar

INSTRUCTIONS

Preheat oven to 350°F.

TO MAKE TART CRUST: In a food processor, combine the flour, salt, and sugar in the bowl of a food processor. Add butter and vanilla to the bowl and run the machine until the mixture forms large clumps. Be patient; the clumps might take another 30 seconds to form, but they will. Transfer dough to a 9x13 pan lined with parchment paper and press the dough evenly across the bottom and up the sides. Transfer to freezer for 15 minutes until solid.

Once the crust firms, prick all over with a fork. Coat a piece of foil with nonstick spray and press it oiled-side-down tightly against the frozen crust to mold it to the shape. Bake the tart with the foil on (no pie weights needed) for 20 minutes, then carefully, gently, a little at a time, peel back the foil and discard. Return to oven for 10 to 20 minutes (keep an eye on it), until lightly browned all over. Ideally, let it cool to room temperature, but it's okay if it's still lukewarm.

TO MAKE LEMON FILLING: Whisk together sugar and flour. Whisk in eggs until smooth. Stir in juice and zest. Spread over the baked crust.

TO MAKE RASPBERRY SWIRL: Puree raspberries and sugar in the food processor until smooth. Spoon raspberry mixture in thin lines across the width of pan. Swirl lines using a toothpick or the tip of knife in alternating directions, creating a scallop design.

Bake at 350° for 30-35 minutes or until it is set. Cool in the pan, chill overnight in refrigerator, and cut into servings. If you feel fancy, you may top it with powdered sugar.

by *Hannah Bonzato*
**CHAMOMILE CAKE WITH
VANILLA MOUSSELINE**



INGREDIENTS

Mousseline

5 egg yolks

130 grams granulated sugar

20 grams cornstarch

Seeds from 1 vanilla bean pod

$\frac{1}{4}$ teaspoon salt

300 ml whole milk

75 grams honey

350 grams unsalted butter, *at room temperature*

100 grams crème fraîche

Cake

350 ml whole milk, *at room temperature*

2 chamomile tea bags

400 grams cake flour

1 tablespoon baking powder

$\frac{3}{4}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

1 tablespoon orange zest

360 grams granulated sugar

250 grams unsalted butter, *at room temperature*

260 grams egg whites, *at room temperature*

1 tablespoon vanilla bean extract

Sugar Syrup

50 grams granulated sugar

40 ml fresh orange juice

1 tablespoon grand marnier

INSTRUCTIONS

TO MAKE THE CRÈME PATISSIERE: Make the crème patissiere first as it takes time to chill. In the bowl of a stand mixer fitted with the whisk attachment or using a handheld electric whisk, whisk the egg yolks, sugar, cornstarch, vanilla bean seeds, and salt, until pale, thick, and almost doubled in volume, about 3 minutes.

Meanwhile, put the milk into a medium sized saucepan set over medium-low heat. Heat until the milk comes to a gentle simmer. Once simmering, ladle a little of the hot milk into the egg yolk mixture, whisking constantly until well combined. Pour this mixture back into the saucepan with the remaining milk. Continue to cook, whisking constantly, until the mixture is very thick and leaves a trail. Remove from the heat and whisk in the honey. Pour the crème patissiere into a medium sized mixing bowl and immediately cover the surface of it with a layer of plastic wrap. Set the bowl in the refrigerator to chill completely for at least six hours or, preferably, overnight.

TO MAKE THE MOUSSELINE BUTTERCREAM:

When you're ready to make the mousseline buttercream, place the chilled crème patissiere in the bowl of a stand mixer fitted with the beater attachment. Mix at medium

speed for under a minute to just loosen then add the soft butter, a tablespoon at a time, until incorporated. Increase the mixer speed to medium-high. Keep beating for about five more minutes, until a very smooth, thick, velvety, and glossy buttercream forms. If it appears curdled, keep beating and it will come together nicely. Add in the crème fraiche and continue to beat for about two more minutes until combined. Set aside.

TO MAKE THE CAKE: Begin by making the infused chamomile milk. Place half the milk and the chamomile tea bags into a small saucepan set over medium heat. Allow the mixture to come to a consistent simmer then turn off the heat and set the saucepan aside to let the mixture infuse for 30 minutes. Once infused, strain and discard the tea bags. Combine the infused mixture with the remaining half of the milk and re-weigh it so that you have 350 ml again. You may need to add a little more plain milk as needed to reach the 350 ml measurement. Set aside.

Preheat the oven to 350°F. Grease and line 1 x 7 in cake pans with non-stick parchment paper. Set aside.

In the bowl of a stand mixer fitted with the beater attachment, beat the cake flour, baking powder, baking soda, salt, orange zest, and

sugar, until the dry ingredients are evenly distributed. Set the mixer speed to medium. Add in the butter, a tablespoon at a time, until it is all used up. Continue to beat for a further 3 to 5 minutes, or until the mixture forms a well-combined sandy meal-like texture.

Meanwhile, in a separate large pouring jug or mixing bowl, whisk together the egg whites, chamomile milk, and vanilla bean extract.

Set the mixer speed to medium-low. Pour in half the liquid ingredients. Beat until just combined then pour in the remaining half. Pause mixing to scrape down the bottom and sides of the bowl as needed. Increase the mixer speed to medium-high and beat for three more minutes until the batter is light and fluffy.

Divide the batter between the prepared cake pans and use a rubber spatula to help smooth out the tops. Bake, for 25 to 35 minutes, or until the cakes have risen and turned lightly brown, and a skewer inserted into the middle comes out clean. Remove from the oven and let the cakes cool in their pans for 15 minutes before carefully turning out and onto a wire rack to cool completely before frosting. Once cool, level off any domed tops.

TO MAKE THE SUGAR SYRUP: Combine the sugar, orange juice, and grand marnier in a medium sized saucepan set over medium heat. Heat, stirring often, until the sugar is dissolved. Bring the mixture to a light rolling boil, then remove it from the heat. Immediately use a pastry brush to evenly glaze the cut tops of the cakes with the sugar syrup.

TO ASSEMBLE THE CAKE: Place the first cake layer cut side facing up onto a serving plate or cake stand. Using an offset spatula, spread about 4 generous tablespoons of the mousseline buttercream over the top and sides of the cake. Add the second cake layer, cut side facing down. Again, generously spread over about 4 tablespoons of the mousseline buttercream. Gently press on the final cake layer, cut side facing down. Cover the top and sides of the cake with a thin layer of the mousseline then set the cake in the refrigerator to chill the crumb coat until firm, about 30 minutes. Remove the cake from the refrigerator and use a large offset spatula to thickly spread on a final layer of the mousseline. Place the cake back in the refrigerator to set for a further 30 minutes before slicing and serving.

MARBLED BANANA BREAD

by Greta Mote



INGREDIENTS

1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1/8 teaspoon salt
1 egg
3 bananas
3/4 cup sugar
1/4 cup cooking oil
1/2 cup chopped walnuts

INSTRUCTIONS

Preheat oven to 350°F. Grease the bottom and 1/2 inch up the sides of an 8x4x2 inch loaf pan; set aside. In a medium mixing bowl, combine the flour, baking powder, baking soda, and salt. Make a well in the center of the dry mixture and set it aside.

Combine the egg, bananas, sugar, and cooking oil in another bowl. Add all of the egg mixture to the dry mixture. Stir just until moistened (batter should be lumpy). Fold in nuts if desired.

Put half the batter in a separate pan. Add chocolate powder and stir. Spoon the batter into the prepared pan. Sprinkle with some cinnamon sugar (like you would for cinnamon toast). Bake for 50-55 minutes or till a wooden toothpick inserted near center comes out clean. Cool in the pan on a wire rack for 10 minutes. Remove the loaf from pan and cool on a rack.

BRAZILIAN CARROT CAKE

by Cassia Leao



INGREDIENTS

75g of carrots (*peeled and sliced*)
3 large eggs
3/4 cup vegetable oil
1 1/2 cups of granulated sugar
1 1/2 cups all purpose flour
1 tablespoon baking powder

INSTRUCTIONS

Preheat the oven to 350°F.

In a blender, mix eggs, oil and sugar. Little by little, add in the carrots and blend until smooth.

Pour the blended cream into a mixing bowl and fold in 1/3 of the flour with a whisk. Then add the remaining flour and mix well. Lastly, mix in the baking powder.

Transfer the batter to a 9x13" cake pan and bake for about 30 minutes (some ovens may take longer).

Let it cool completely and cover it with your favorite chocolate frosting and sprinkles.



POPPY SEED BREAD

by Amanda Chidister

INGREDIENTS

Bread

3 cups flour

2 cups sugar

1.5 teaspoons baking powder

1.5 teaspoons salt

1.5 tablespoons poppy seeds

3 eggs

1.5 teaspoons vanilla

1.5 teaspoons almond extract

1.5 teaspoons butter extract

1.5 cups milk

1.5 cups oil (*vegetable, canola, avocado all work well*)

Glaze

1/4 cup orange juice

1/2 teaspoon vanilla

1/2 teaspoon almond extract

1/2 teaspoon butter extract

3/4 cup powder sugar

INSTRUCTIONS

Mix all dry ingredients.

Add wet ingredients on top and mix well with mixer for 1-2 minutes.

Pour into sprayed loaf pans (2 large or 4 small - I prefer using small)

Bake at 350°F for 45-60 minutes (small loaf pans take about 45 minutes) until a toothpick comes out clean. The tiniest bit gooey is ok!

Let cool for 5-10 minutes, then glaze in the pan on cooling racks over some wax or parchment paper. (see glaze recipe). I glaze 2-3 times, with at least 5 minutes in between each.

When cooled, remove from pan and serve, or wrap in plastic wrap to freeze. Double wrap if planning to freeze for an extended period.



THE ANGELEST FOOD CAKE YOU'LL EVER EAT *by Willow Isbell*

INGREDIENTS

- 1 1/2 cups egg whites (*about 10-12 eggs*)
- 1 1/2 cups sifted powdered sugar
- 1 cup sifted cake flour *or sifted all-purpose flour*
- 1 1/2 teaspoons cream of tartar
- 1 teaspoon vanilla
- 1 cup granulated sugar

INSTRUCTIONS

In an extra-large mixing bowl allow egg whites to stand at room temperature for 30 minutes. Meanwhile, sift powdered sugar and flour together 3 times, set aside.

Add cream of tartar and vanilla to the egg whites. Beat with an electric mixer on medium speed till soft peaks form (tips curl). Gradually add sugar, about 2 tablespoons at a time, beating till stiff peaks form.

Sift about one-fourth of the dry mixture over beaten egg whites; fold in gently. Repeat, folding in remaining dry mixtures by fourths. Pour into an ungreased 10-inch tube pan. Gently cut through the batter to remove any large air pockets.

Bake on the lowest rack in a 350° oven for 40 to 45 minutes or till top springs back when lightly touched. Immediately invert cake (leave in pan); cool thoroughly. Loosen sides of cake from pan; remove the cake. Makes about 12 servings.

SPECIAL NOTE

Make sure there is absolutely no egg yolks in the egg whites otherwise the cake will not fluff up.

by Hannah Situmeang

CHOCOLATE MOUSSE BROWNIE



INGREDIENTS

2 tablespoons softened butter
(for greasing the pan)
4 large eggs
2 cups sugar
8 ounces melted butter *(2 sticks)*
1 1/4 cups sifted cocoa powder
1 teaspoon vanilla extract
1/3 cup sifted flour
1/2 teaspoon kosher salt
10 ounces milk chocolate *(finely chopped)*
2 1/2 cups whipping cream *(chilled)*
7 grams gelatin
2 tablespoons water

INSTRUCTIONS

TO MAKE THE BROWNIE LAYER: Preheat oven to 325°F. Place parchment paper in a 9x13 pan so it covers the bottom and 2 sides (to facilitate the brownie removal). Butter the pan and set aside.

In a mixer fitted with the wire attachment, beat the eggs at medium speed until fluffy and light yellow, add the sugar and beat until combined. Add remaining ingredients, and mix to combine. Pour the batter into the pan and bake for 30-35 minutes. Check for doneness by inserting a toothpick into the center of the pan, it should come out with just a few crumbs attached. I find that 25-30 minutes in my oven is perfect

timing for this recipe. When done, remove from oven and place the pan on a cooling rack; do not remove the brownie from the pan.

TO MAKE THE CHOCOLATE MOUSSE: Bring a pot of water to boil. Place the chocolate in a heatproof bowl and melt over the simmering water. When melted, remove from heat and set aside. In a small bowl, place gelatin and water, allow the gelatin to bloom, let it sit for 10 minutes.

Meanwhile, bring 1/2 cup of cream to a boil in a saucepan. Add the gelatin mixture to the cream, stir to fully incorporate the gelatin. Remove from heat.

Pour about half of the cream mixture into the chocolate and whisk quickly, add the rest of the chocolate and whisk until well combined. The mixture will be very smooth and shiny.

In the bowl of a stand mixer fitted with the wire attachment, place the remaining 2 cups of cream and whisk until soft peaks form. When the chocolate mixture has cooled to room temperature, fold in the whipped cream manually using a spatula. Pour on top of the completely cooled brownie pan and level the top layer. Place in the fridge overnight or for at least 6 hours.

Before serving, remove the mousse brownies from the fridge, lift the mousse brownies from the pan using the parchment paper edges, sprinkle with cocoa powder, run a knife through cold water, and cut into square bars.

Recipe from sweetandsavorymeals.com

BLUEBERRY LEMON BARS

by *Jasmine Peterson*



INGREDIENTS

Shortbread crust

3/4 cup butter (*cubed*)

2 cups flour

1/2 cup light brown sugar

Pinch of salt

Parchment paper

Crumble layer/topping

3/4 cup butter (*cubed*)

1 cup flour

1 cup old-fashioned oats

1 cup brown sugar

1 teaspoon baking powder

Pinch of salt

Blueberry Filling

2 cups blueberries

2 tablespoons sugar

1 tablespoon corn starch

1 teaspoon vanilla

2 tablespoons lemon

Lemon Filling

Zest of 4 lemons

1 cup lemon juice

2 cans sweet and condensed milk

8 egg yolks

INSTRUCTIONS

TO MAKE THE SHORTBREAD CRUST: Mix butter, flour, brown sugar, and salt to achieve a crumbly texture. Spread evenly into a 9x13 container lined with parchment paper. Bake for 15 min at 300°F. Allow to completely cool.

TO MAKE THE CRUMBLE LAYER/TOPPING: Mix ingredients to get a crumbly texture. Avoid overmixing. Set aside for later layering.

TO MAKE THE BLUEBERRY FILLING: Mash ingredients together well. Heat on low over stovetop until the mixture begins to thicken and darken. Stir frequently. Remove from heat and set aside.

TO MAKE THE LEMON FILLING:
Whisk ingredients together.

FINAL ASSEMBLY AND BAKING: Add 1/3 of the crumble topping on top of the cooled crust. Add the blueberry mixture layer evenly. Add another 1/3 of the crumble topping. Pour in the lemon filling layer evenly. Lightly shake to distribute. Sprinkle the remaining crumble topping.

Bake at 350°F for 30-35 min. Cool completely and refrigerate overnight. Before serving, slice into squares or rectangles with a sharp knife while cold and serve.

Recipe adapted from TikTok user @hey.itsbel



CHOCOLATE PEANUT BUTTER CAKE

by Lauren Miller

INGREDIENTS

Cake

2 cups sugar
1 3/4 cups flour
3/4 cup cocoa powder
1 1/2 teaspoons baking soda
1 1/2 teaspoons baking powder
1 teaspoon salt
2 eggs
1/2 cup milk
1/2 cup sour cream
1/2 cup vegetable oil
2 teaspoons vanilla
1 cup boiling water

Filling

1/4 cup softened butter
1/2 cup peanut butter
1 1/2 cups powdered sugar
1-2 tablespoons milk

Frosting

1/2 cup melted butter
2/3 cup cocoa powder
3 cups powdered sugar
1/3 cup milk
1 teaspoon vanilla

INSTRUCTIONS

TO MAKE THE CAKE:

Grease two 9" round pans. Mix dry ingredients. Add eggs, vanilla, milk, sour cream, and oil. Beat on medium speed for 2 minutes. Stir in boiling water. Batter will be runny. Pour into 2 pans. Bake at 350°F for 30-35 minutes, cool 10 minutes, then cool on wire racks.

TO MAKE THE FILLING:

Beat the butter and peanut butter until smooth. Add the powdered sugar and milk. Blend until it is the consistency of a peanut butter egg. After the cake is cooled, spread the filling between the two layers of the cake.

TO MAKE THE FROSTING:

Melt the butter and set aside. Mix cocoa powder, powdered sugar, milk, and vanilla on medium speed (you may need to add more powdered sugar to reach the desired consistency). Add butter. Spread the frosting on the cake and refrigerate for serving.

RUM CAKE

by Steve Kessler



INGREDIENTS

Cake

1 yellow cake mix*

1/2 cup rum

1/2 cup chopped pecans

4 large eggs

1/2 cup cooking oil

1/2 cup water

1 small vanilla pudding mix (*cook and serve, not instant*)

**You can substitute chocolate cake mix for yellow cake mix and use chocolate pudding.*

Glaze

1/2 cup sugar

1/4 cup butter

1/8 cup rum

1/8 cup water

INSTRUCTIONS

TO MAKE THE CAKE:

Grease and flour a 10" Bundt pan, or spray heavily with Pam. Sprinkle nuts in the bottom of the Bundt pan (you can substitute other nuts or leave them out).

Mix all other ingredients for 2 to 3 minutes until thoroughly mixed. Pour into pan. Bake at 350°F for 40 minutes or until a knife comes out clean.

Let the cake cool for about 20 minutes before attempting to remove it from the pan. Take knife and loosen the cake from the pan walls, then turn it upside down onto a plate.

TO MAKE THE GLAZE: Place the glaze ingredients in a saucepan and bring to a boil. Brush the warm glaze over the cake.